ABSTRACT

The present invention provides a process for producing ready-to-eat chow mein, which browns a mass of fried noodles so as to be able to always constantly and reliably afford elastic feeling and fragrant flavor as if it were baked on a hot iron plate. Floor, starch, salt, water and the like are mixed to make a material. The material is kneaded. The thus kneaded material is extended and rolled to a predetermined thickness to form a noodle blank. This noodle blank is cut to a predetermined width and waved to form lines of noodles. These lines of noodle are converted to α -state and then molded to a predetermined shape. Thereafter, they are oil fried to make a mass of noodles. The oil fried mass of noodles is baked to brown its surface until the surface of the mass of noodles has a temperature increased up to 150 degrees C to 240 degrees C.

It bakes a surface of the mass of ready-to-eat oil fried noodles molded into a predetermined shape to brown it until the surface has a temperature increased up to 150 degrees C to 240 degrees C.